ON THE COLUMBIA RIVER
DINNER MENU

**“The Wild Ones”**
**Salmon Festival**

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**hot starters**

- **PEARL BAKING COMPANY BREAD**
  salted whipped butter, seasoned olive oil | 5

- **CLAMS & MUSSELS – VANCOUVER ISLAND, B.C.**
  pesto white wine butter broth, bacon lardons, grilled bread | 18

- **COCONUT CRUSTED PRAWNS**
  pineapple chutney, thai chili sauce | 10/18

- **DUNGENESSE CRAB CAKE – WESTPORT, WASHINGTON**
  preserved lemon & caper remoulade, frisee | 17

- **CALAMARI – MONTEREY BAY, CALIFORNIA**
  house-pickled peppers, chipotle aioli | 15

- **SALTY’S TRIO**
  dungeness crab cake, coco prawns, fried calamari | 34

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**cold starters**

- **OYSTERS – PACIFIC NORTHWEST GF**
  horseradish cocktail, raspberry mignonette (ask your server for selections and pricing)

- **DUNGENESSE CRAB COCKTAIL GF**
  horseradish cocktail, lemons | 19

- **PRAWN COCKTAIL GF**
  horseradish cocktail, lemons | 15

- **GRAND SEAFOOD PLATTER**
  dungeness crab, prawns, bay shrimp, lox, oysters on the half shell | 65

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**soup and salads**

- **SALTY’S WORLD- FAMOUS SEAFOOD CHOWDER**
  surf clams, oregon bay shrimp, scallops, washington potatoes, applewood-smoked bacon | 9/11
  +dungeness crab 7 +oregon bay shrimp 3.5

- **CLASSIC CAESAR SALAD**
  garlic dressing, preserved lemon, brioche croutons, pecorino toscano | 10

- **HARVEST SALAD GF**
  greens, poppy seed vinaigrette, orange, avocado, feta, hazelnuts | 12

- **SALMON “BLTA” SALAD**
  salmon belly “bacon”, heirloom tomato, avocado coulis, micro greens | 14

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**sides (Serves 1-2)**

- **ASPARAGUS GF**
  lemon zest, garlic | 9

- **CREAMED SPINACH**
  bread crumbs | 10

- **FRIED ARTICHOKEs**
  preserved lemon & herb vinaigrette | 10

- **CRISPY SMASHED POTATOES GF**
  herb house ricotta | 9

- **BROWN BUTTER GNOCCHI**
  pecorino | 9

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**monthly features**

**LAVENDER HONEY STEELHEAD**
  mixed greens, fresh berries, candied pecans, chevre croquettes, banyuls vinaigrette | 34

**GRILLED KING SALMON**
  local peach bbq glaze, shaved fennel, onion and charred corn slaw, harissa roasted fingerlings | 48

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**seafood**

- **SMOKED STEELHEAD – COLUMBIA RIVER**
  stone fruit butter, rose wine poached snap peas, smashed fingerlings, pickled cherries, shaved turnips | 34

- **GRILLED HALIBUT-ALASKA**
  roasted fingerlings, asparagus, pecorino romano, sauce bérarnaise | 45
  add 2oz of dungeness crab | 14

- **SEAFOOD CIOPPINO**
  salmon, cod, manila clams, scallops, mussels, prawns, dungeness crab, grilled sourdough | 48

- **GARLIC CHILI SCALLOPS AND PRAWNS**
  pork belly fried rice, pea shoots, miso vinaigrette | 40

- **FISH ‘N’ CHIPS – KODIAK, ALASKA**
  tempura battered cod, tartar, beer-battered fries | 22
  make it wild alaskan halibut fish n chips | 34

- **1 LB RED KING CRAB – BERING SEA, ALASKA GF**
  roasted yukon gold potatoes, finocchio aioli, drawn butter | 75

- **2 LB LIVE LOBSTER – KITTERY, MAINE GF**
  roasted yukon gold potatoes, lemon herb butter | 85

- **14 OZ LOBSTER TAIL – GULF OF ST. LAWRENCE, CANADA GF**
  roasted yukon gold potatoes, lemon herb butter | 70

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**meats**

- **SURF AND TURF GF**
  8oz. petite filet, 1/2 lobster tail, asparagus, roasted shallot mashed potatoes, béarnaise sauce | 75

- **12 OZ NEW YORK – USDA PRIME GF**
  roasted mushrooms, smashed potatoes, chimichurri, pine nuts | 60

- **7 OZ FILET MIGNON – BORING, OREGON GF**
  Certified Angus Beef
  mashed potatoes, creamed spinach, roasted bone marrow, celery leaf in mama lils’ and mustard seed vinaigrette | 62

- **SALTY’S FRIED CHICKEN – DRAPER VALLEY FARMS, WASHINGTON**
  dirty rice with chorizo sausage, apple slaw, fresno hot sauce | 26

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**garden**

- **NONNA’S CAMPANELLE PASTA**
  english peas, roasted forest mushrooms, crème fraiche, romano toscano | 22

- **BEYOND BURGER**
  plant based patty, brioche bun, mayonnaise, caramelized onions, tillamook cheddar, vine-ripened tomato, butter lettuce, sweet and spicy pickles, served with beer-battered fries | 25

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**enhance your entrée**

- **1/2 LOBSTER TAIL | 30**

- **FRESH SEARED SCALLOPS | 10EA**

- **1/2 LB KING LEGS | 35**

- **1 LB DUNGENESSE CRAB LEGS | 30**

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*Presented by Executive Chef Josh Thorburn and His Team | © Salty’s Classics | GF - Gluten Free | July 18th, 2019*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs increases your risk of foodborne illness, especially if you have certain medical conditions.*
### Signature Cocktails

**Cocktail** | **Price** | **Ingredients**
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**Nectarine Moscow Mule** | $12 | 44° north nectarine vodka, cock & bull ginger beer, fresh mint, lime

**Orange Agave Sour** | $12 | sombra mezcal, saúza 100% agave blanco tequila, agave nectar, sour mix, orange juice

**Salty’s White Sangria** | $10 | white wine, tropical house-made sangria mix

**Mango Chili Margarita** | $12 | olmeca altos reservado tequila, ancho reyes, mango purée, triple sec, fresh lemon and lime juice

**Bing Cherry Gin Fizz** | $11 | bourbon barrel-aged big gin, egg whites, bing cherry juice, sweet and sour, soda

**Aztec Sazerac** | $13 | crater lake rye whiskey, aztec chocolate bitters, sugar cube, haint absinthe rinse

**Maple Old Fashioned** | $12 | buffalo trace bourbon, maple syrup, orange, cherry, angostura bitters, soda water

**Huckleberry Lemon Drop** | $12 | 44° north mountain huckleberry vodka, cointreau, fresh lemon juice, simple syrup, sugared rim

**Pastel Martini** | $12 | lillet, st. germain, grey goose vodka, lemon juice, simple syrup

**Portlander** | $11 | burnside oregon oaked bourbon, bing cherry juice, sweet vermouth, cointreau

### Mocktails

**Smoked Tea Vanilla Mule** | $6 | smoked tea vanilla syrup, n/a ginger beer, mint, copper mug

**cranberry Ginger limeade** | $6 | cranberry juice, ginger puree, lime juice, soda water

**Virgin Paloma** | $6 | lime juice, agave syrup, grapefruit juice, soda water, salted rim

### N/A Beverages

**Fantasy Lemonade or Iced Tea** | $4 | strawberry, raspberry, mango, peach

**Fountain Sodas** | $2.75 | coke, diet coke, mr. pibb, sprite, root beer, gingerale (free refills)

**Fresh Brewed Ice Tea** | $2.75 |

**Cafe D’arte Coffee and Espresso** | $3/3.5 | regular, decaf, latte, cappuccino

**S.Pellegrino** | $3.75 | bottled sparkling water

### Red Wine

**Pinot Noir** | $11/42 | Elk Cove, Oregon

**Pinot Noir** | $13/50 | Panther Creek, Oregon

**Pinot Noir** | $17/66 | Gran Moraine, Oregon

**Merlot** | $8/30 | Drumheller, Washington

**Upshot Red Blend** | $12/46 | Rodney Strong, California

**Malbec** | $8/30 | lque, Argentina

**Zinfandel** | $10/38 | Candor, California

**Cabernet Sauvignon** | $11/42 | Seven Falls, Washington

**Cabernet Sauvignon** | $15/58 | Oberon, Napa County, California

**Oregon Pinot Noir Flight** | $18 | Elk Cove, Panther Creek, Gran Moraine

### White Wine

**Prosecco** | $10 | Lamerca, Veneto, Italy (split)

**Sparkling** | $10 | Domaine Chandon Brut, California (split)

**Rose** | $9/34 | Pike Road, Oregon

**Riesling** | $8/30 | Dr. L by Dr. Loosen, Germany

**Sauvignon Blanc** | $9/34 | Starborough, New Zealand

**Pinot Gris** | $10/38 | Duck Pond, Oregon

**Chardonnay** | $10/38 | Three Rivers, Washington

**Chardonnay** | $13/50 | Davis Bynum, California

**Salty’s Celebrated Pick** | $9 |

### Spiked Seltzers

**Huckleberry or Raspberry-Cran** | $5 | locally made, gluten-free, 85 calories, no sugar, no carbs

### Draft Beer

**Widmer Hefeweizen** | $6.5 | unfiltered wheat beer cloudy, clean, citrus

**Mac & Jacks African Amber Ale** | $6.5 |

**Redmond, WA, 5.8% ABV**

**Boneyard RPM IPA** | $6.5 | 6 different NW hops, hop aggressive, complex malts, balanced IPA

**Ecliptic Phazer Hazy IPA** | $6.5 | Portland, OR 6.5% ABV soft, fruity hops, juicy and unfiltered

10 Barrel Pub Beer Lager | $6.5 | Bend, OR, 5.0% ABV refreshing, light and crisp

**PFriem Pilsner** | $6.5 | Hood River, OR, 4.9% ABV crisp, snappy, floral hops

### Bottled Beers

**Bud & Bud Light** | $3.5 |

**Coors Light** | $3.5 |

**Michelob Ultra** | $3.5 |

**Corona** | $4.5 |

**Blue Moon Belgian White** | $4.5 |

**Heineken** | $4.5 |

**Stella Artois** | $5.5 |

**Black Butte Porter** | $5 |

**Guinness (can)** | $5.5 |

**Square Mile, Hard Apple Cider** | $5.5 |

**No-Alcohol Beck’s** | $4 |

### Special Selection

**Goose Island Bourbon County Stout** | $16.90 | Chicago, IL, 14.7% ABV | $23

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**Salty’s**